Christmas Tree Brownie Recipe

Brownie Ingredients:

- 1 1/2 cup All Purpose Flour
- 1/2 cup Unsweetened Cocoa Powder
- 1/4 tsp Salt
- 1 cup Butter, melted
- 2 cups Granulated Sugar
- 1/2 tbsp Pure Vanilla Extract
- 3 eggs

Frosting Ingredients:

- 2 tbsp Butter, softened
- 1/4 cup Cream Cheese, softened
- 1/8 tsp Pure Vanilla Extract
- 3/4 cup Powdered Sugar

Decoration Supplies:

- Sprinkles
- Mini Peppermint Candy Canes
- Pastry Piping Bag (or sandwich bag)

Directions:

Preheat oven to 325 degrees.

Grease and flour a 9-inch round baking pan. Set aside.

In a mixing bowl, combine flour, cocoa powder, and salt. Set aside.

In a large mixing bowl, combine melted butter and granulated sugar. Add vanilla extract, stir until blended. Add one egg at a time until each egg is incorporated into the wet mixture well.

Pour dry ingredients into the bowl with wet ingredients. Stir until combined, being careful not to over-mix.

Bake brownie for 35 minutes. Allow to cool slightly before handling

While the brownie is cooling. Prepare your cream cheese frosting.

Combine butter, cream cheese, and vanilla extract in a small bowl. Blend ingredients well. Add powdered sugar, 1/4 cup at a time, mixing well before each addition. Spoon frosting into a piping bag and set aside.

Cut brownies into 6-8 slices starting from the center to create "pie-shaped" triangle portions.

Insert one candy cane (straight end first) into the wide end of each brownie slice.

Starting at the top of each brownie tree slice, pipe cream cheese frosting in a zigzag drizzle across the brownie until you reach the bottom. Decorate with sprinkles. If you have star sprinkles, make sure you add one to the top of each tree!

Platter and serve immediately.

(Alternately, chill for 15 minutes to allow frosting to set. Gently insert trees into [food gift bags](.).)